

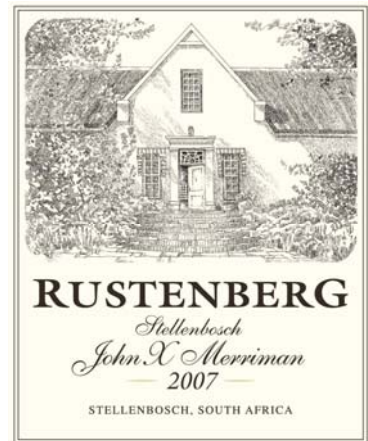
# RUSTENBERG

## ESTATE

*John X Merriman 2007*

### VITICULTURAL PRACTICES

Varietals:	48% Cabernet Sauvignon, 40% Merlot, 6% Petit Verdot, 3% Cabernet Franc, 3% Malbec
Appellation:	Stellenbosch
Soil Type:	Decomposed Granite (Tukulu, Hutton), Oakleaf
Age of Vines:	9-19 years
Trellising:	Vertical shoot positioning
Yield:	8 tons/ha
Irrigation:	Drip
Picking Date:	February – March 2007
Grape Sugar:	23.6 – 25.9° B
Acidity:	4.7 – 6.3 g/l
pH at Harvest:	3.4 – 3.7



### WINEMAKING PRACTICES

Fermentation Temperature: 26° C

Method:

The wine underwent a very traditional vinification, with a series of nine pumpovers and several rack-and-returns used to extract color and tannins from the skins during primary fermentation. The wine was then left on the skins for an extended maceration of 2-3 weeks before being gravity-fed to barrels for malolactic fermentation. A total of 27 different vineyard parcels were vinified separately. After 9 months in barrel, the various components were blended, and the resulting wine was returned to cask for an additional 12 months of aging.

Wood aging: 21 months in 225 liter French oak barriques (44% new, 56% 2nd and 3rd fill.)

### TECHNICAL DETAILS

RS: 2.5 g/l	pH: 3.62
TA: 5.9 g/l	Alcohol: 14.5%

Maturation Potential: 5 – 7 years with proper storage

### TASTING NOTES

This sensational Bordeaux blend is named for the Prime Minister of the Cape who purchased and revitalized part of the historical Rustenberg estate in the late 1800s. One of South Africa's most iconic bottlings, it delivers intense, smoky flavors of tobacco, cherry, licorice, and plum intertwined with complex notes of mineral and spice.